



CHAMPAGNE
VEUVE FOURNY & FILS
une Famille, un Clos, un Premier Cru

Le Clos Notre-Dame

Autumn-Winter 2007 Newsletter n°12

EDITO

The Veuve Fourny vineyards,
our everlasting commitment
to nature!

Champagne Veuve Fourny, the fruit of a meticulous labour, comes from vines planted on lands transmitted in the Family since 1856.

Aware of the importance of our lands, and to keep intact the fruit of 5 generations, we take pains with our vine-growing by using the most natural methods.

So, everyday, whatever the season, we continue the work of our ancestors in the respect of traditional values.

Although it might look much easier today with the use of modern technologies and vine-growing methods, we insist on organic farming to maintain the integrity and potential of our heritage.

Monique, Emmanuel
et Charles-Henry Fourny



CONTENTS

- A word
from the Family p. 1
- From the Clos... p. 2
- News from the Cellar
Master... p. 3
- News... p. 4
- Press review... p. 4

Champagnes Veuve Fourny: The magic of the fine bubbles

The effervescence of Champagne is a natural phenomenon. It comes from the action of ferments, living organisms, which turn the sugars present in the grapes into alcohol and carbon dioxide during the second fermentation.

The finesse of the bubbles is very important when tasting a champagne.

Indeed, it gives part of the structure on the palate and contributes to this feeling of freshness which is so much appreciated.

This finesse depends on several parameters:

- the composition of the blend of the cuvée,
- the work on the wine during the ageing process,
- the glasses which are used.

The Veuve Fourny cuvées are composed mainly of Chardonnay grapes.

Among the three grape varieties used in Champagne, Chardonnay gives the finest bubbles.

Our House eliminates all the «fins de presse» (ends of pressing) and makes the cuvées only from the best juices, which play a great role in the birth of these tiny bubbles.

The temperature in the cellars also plays an important role in the quality of the fermentation. This is why our

wines are fermented and aged in our 19th century cellars, more than 8 meters underground, at a constant temperature of about 11°C.

But that's not all... You also play a large part in the existence and size of your bubbles. Indeed, to keep your bubbles alive throughout the tasting, never wash your champagne glasses in a dishwasher, as the rinsing products and other fatty matter can clog up the structure of the glass and prevent the birth of the magic bubbles...

Our secret: Very warm clean rinsing water and a dry cloth, that's all!!!



Dom Pérignon is said to be the first to discover how to produce the sparkle in champagne bottles. True or false, the story is worth telling. At the time, the bottles were stoppered with wooden pegs wrapped in oil-soaked cloth. Looking for a cleaner and tidier way, Dom Pérignon thought about pouring some beeswax in the bottle necks to make them airtight. After a few weeks, most of the bottles exploded. He understood quickly that the beeswax, when falling in the wine, had triggered a second fermentation. With the sudden increase in pressure, the bottles had blown up. A fortunate incident had enabled Dom Pérignon to discover the fermentation in bottles: The «méthode champenoise».

NEWS FROM THE CELLAR MASTER...

Let's continue the discovery of our cuvees
with a great Vintage.

Blanc de Blancs Brut Vertus Premier Cru 2002 Vintage, One of the great Vintages of the new millenium!



Thanks to a very strict selection of plots, this Cuvée brings out all the expression from our old vineyards located in the heart of our Vertus Premier Cru terroir.

The year 2002, with a moderate weather and little rain, produced a wonderful Vintage: from minerality to complexity, everything is great...

The result is exceptional: The fine nose, with its toasted and floral notes, then opens out on a full and complex mouth, astonishingly long on the palate...

A must to be discovered...

This cuvée reveals all our know-how in the selection of the vineyards, in the heart of Vertus Premier Cru terroir.

After more than 5 years in our cellars, the Chardonnay brings out its toasted and buttery notes. Power and complexity: for your exceptional moments.



NEWS ...

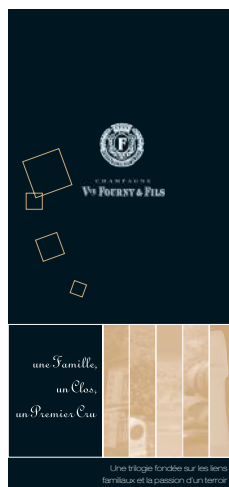
Our new website...

You may have noticed already... Our website has a new look

You can discover a new presentation of our philosophy, our ethics and especially our great passion: Vertus Premier Cru terroir

Don't hesitate to send us your comments

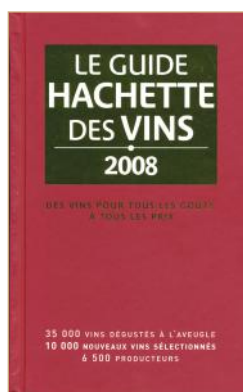
www.champagne-veuve-fourny.com,



PRESS REVIEW ...

2008 HACHETTE WINE GUIDE
"there, very refined vinifications"

TOM STEVENSON



REVUE DES VINS DE FRANCE
Numéro spécial

GOURMET TRAVELLER
Australie



GRAND GUIDE DES VINS
DE FRANCE 2008

by Bettane & Desseauve

"Located in Vertus, this House produces a range strictly structured around the character of the Côte des Blancs champagnes..."

